

## While you wait

<b>Litton Plank</b> , charcuterie, whole mozzarella, hummus, bread, pickles G	16.00
<b>Pork scratchings</b> , allotment apple sauce G	3.50
<b>Rosemary and garlic baked camembert</b> , chutney, toast G	12.00
<b>Mixed olives with garlic and rosemary oil</b> G	3.50
<b>Hummus grissini breadsticks</b> , black olive tapenade G	3.50

---

## Starters

<b>Soup of the day</b> , homemade bread G	5.50
<b>Coarse country pate</b> , tea soaked prunes, beer pickled onions, chutney, toast G	7.25
<b>Salmon, leek &amp; creme fraiche quiche</b> , salad & beetroot chutney	6.75
<b>Beetroot Carpaccio</b> , whipped goats cheese, walnut, rocket & balsamic	6.75
<b>Sicilian Arancini</b> with arrabiata sauce	6.50
<b>Cheesy garlic bread</b> with dressed salad leaves	5.00
<b>Crispy whitebait</b> , dill mayo, lemon	5.75

---

## Salads

<b>Salmon Nicoise</b> , tomato, olives, french beans, new potato, tarragon mayo G	7.00/13.00
<b>Roast butternut squash</b> , lentils, goats cheese, leaves, honey & lemon dressing G	7.00/13.00
<b>Chargrilled chicken</b> , bacon, lemon & herb barley, tomato, marinated feta G	7.00/13.00

---

## Mains

<b>Ale battered fish'n' triple cooked chunky chips</b> , bashed garden peas	13.50
<b>Courgette &amp; lentil burger</b> , soused red cabbage, spicy hummus, Fire 'n' Ice pickled cucumber, tomato, lettuce, house slaw and fries G	12.50
<b>Slow braised ox cheek ragu</b> , with parpadelle and aged parmesan	16.50
<b>Five spiced duck breast</b> , crushed celeriac, carrot, chinese cabbage, spring onion, Hoisin glaze, sesame	17.50
<b>Cider and mustard glazed ham</b> , freerange eggs, triple cooked chips G	13.00
<b>Pan roasted cornish cod</b> , cauliflower puree, charred cauliflower, devilled shrimp butter sauce G	17.50
<b>Bath sausages</b> , leek mash, braised red cabbage, mustard and cider sauce, crackling	14.50
<b>Wild mushroom risotto</b> , parmesan, toasted nuts & seeds, gremolata G	14.00



## MENU

—  
**Lunch 12-3**  
**Dinner 6-9**

---

### Sides 3.50

Sweet potato fries G
House salad, honey and mustard dressing G
Triple cooked chunky chips G
Seasonal vegetables, herb butter G
Cauliflower cheese

---

### From the grill

<b>Chargrilled Barnyard burger</b> Beef, 13.50 <i>pork &amp; lamb patty, bacon, cheddar, Fire 'n' Ice pickled cucumber, tomato, lettuce, house slaw and fries G</i>
<b>Pork and apple burger</b> <i>Chorizo, cheddar cheese, BBQ sauce G 13.50</i>
<b>8oz 35 day aged sirloin steak, confit</b> 22.50 <i>tomato, garlic &amp; thyme roasted field mushroom, dressed leaves, triple cooked chunky chips G</i>
<b>8oz 35 day aged rump steak, confit</b> 18.00 <i>tomato, garlic &amp; thyme roasted field mushroom, dressed leaves, triple cooked chunky chips G</i>

- add peppercorn, blue cheese or bearnaise sauce G £2.50

Please make your server aware of any allergens. G - Gluten free options available by request

